

# Sunday Lunch

ONE COURSE £14.95 | TWO COURSES £20.95 | THREE COURSES £23.95

## STARTERS

### CHEF'S SOUP OF THE DAY

Served with Warm Bread

### LOCAL SLOW COOKED BEETROOT SALAD

with Creamy Goats Cheese, Crispy Filo Pastry and Apple

### RICH CHICKEN LIVER AND MUSHROOM PATE

with Black Truffle Dressing, Toasted Brioche,  
Caramelized Onion Chutney and Young Shoots

### CONFIT CHERRY TOMATO AND BUFFALO MOZZARELLA SALAD

with Aged Balsamic Syrup, Crispy Rocket  
and Garlic Sour Dough Croutons

## MAINS

*All mains are served with Crispy Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Swede, Cauliflower Cheese and Seasonal Vegetables*

### ROASTED SIRLOIN OF BEEF

from Waterford Farm, Aged for a Minimum of 28  
Days and Served Pink or Well Done

### YORKSHIRE BARN REARED CHICKEN BREAST

Served with Pigs in Blankets

### ROAST LOIN OF WELSH BLACK PORK

with Crispy Crackling served  
with Sage and Onion Stuffing

### WILD MUSHROOM AND TRUFFLE SPELT BARLEY RISOTTO

with Parmesan Tuile, Pine Nuts and Watercress

### ROASTED HAM

with Honey and Mustard Glaze, Served with all  
the Trimmings

## DESSERTS

*All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...*

### VERY BERRY CHEESECAKE

with White Chocolate Ganache, Fresh Berries  
and Berry Sorbet

### SELECTION OF BRITISH & REGIONAL CHEESES

with Apple Chutney, Crackers, Grapes and Celery  
(£2.50 Supplement)

### LEMON TART

with Meringue, Lemon Curd & Raspberry Sorbet

### RICH DARK CHOCOLATE & HAZELNUT PRALINE PAVE

with Amarena Cherry Ice Cream

### BOURBON STICKY TOFFEE PUDDING

with Salted Caramel Ice Cream & Cinder Toffee

*Subject to change. Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.*

